



## 2015 The Eyrie Vineyards

# PINOT NOIR WILLAMETTE VALLEY



### THE WINE

This is a bright red beauty with a subtle smokey aroma and deep, complex fruit notes. Taut and focused on the palate, a hint of red berry reminiscent of fresh strawberry jam is complicated with a lovely underlying spiciness and earth. With super-fine tannins and a satisfyingly long finish, this is a classic representation for the lover of ageworthy Pinot noir.

### THE VITICULTURE & VINIFICATION

The Willamette Valley blend combines Pinot from Eyrie's certified-organic estate vineyards with fruit from other old-vine sites. It is a blend of 72% estate grown Pinot, with 10% Cattrall Brothers, 8% Thistle Vineyard, and 10% Tukwilla Vineyard - all of which are also organically certified or organic.

Picked by hand, our Pinot noir is destemmed and put into a variety of fermenters, from small one-ton bins to a 5 ton wooden cuve, to undergo native primary fermentation. Two fermenters were 100% whole cluster and contributed 3.8 % of the final blend.

Our barrels are mostly neutral—for this vintage, only 11% were new. Having undergone native malolactic fermentation and aged for almost 2 years, the 2015 Pinot noir was blended after 23 months and then bottled and sealed under Diam cork.

### THE VINTAGE

2015 was the warmest year in Oregon since record keeping started more than a century ago. Spring brought one of the earliest blooms and the rare, consistently dry conditions meant that every flower had a much better chance than usual to develop into a berry. A cooling trend in September ensured optimal fruit quality as the vines coasted to perfect ripeness. Harvest started three weeks earlier than we normally expect, but the balance of the wines has been on-point nonetheless.

### TECHNICAL NOTES

|                        |                       |
|------------------------|-----------------------|
| Aging:                 | Neutral oak (11% new) |
| Production in cases:   | 3,691                 |
| Bottling date:         | September 2017        |
| Appellation:           | Willamette Valley     |
| pH:                    | 3.79                  |
| Total acidity:         | 5.5 g/L               |
| Residual sugar         | 0.0                   |
| Alcohol % by volume    | 13.6                  |
| Suggested retail price | \$37.50               |

### AVERAGE TEMPERATURES & RAINFALL

